

Fruit Salsa

| Ingredients | 25 Servings | | 50 Servings | | Directions |
|--|-------------|----------------------------|-------------|----------------------------|--|
| | Weight | Measure | Weight | Measure | |
| Canned diced peaches, light syrup, drained OR canned pineapple tidbits, light syrup, drained | 4 lbs 4 oz | 2 qt 2 cups (1 No. 10 can) | 8 lbs 8 oz | 1 gal 1 qt (2 No. 10 cans) | <div>1. Place peaches, peppers, and red wine vinegar in a large bowl. Stir well.</div> <div>2. Pour into serving pans (10 3/8" x 12 3/4" x 4").</div> <div>3. Cover and refrigerate at 40 °F.</div> <div>4. Critical Control Point: Cool to 40 °F or lower within 4 hours.</div> <div>5. Critical Control Point: Hold at 40 °F or below.</div> <div>6. Portion with 3 fl oz spoodle (3/8 cup).</div> |
| *Fresh jalapeno peppers, diced 1/4" | 5 oz | 4 1/4 each | 10 oz | 8 1/2 each | |
| *Fresh red bell peppers, diced 1/4" | 1 lb 4 oz | 3 3/4 cups | 2 lb 8 oz | 1 qt 3 1/2 cups | |
| Red wine vinegar | | 1/2 cup | | 1 cup | |

Notes

*See Marketing Guide for purchasing information on foods that will change during preparation or when a variation of the ingredient is available.

Cooking Process #1: No Cook

Serving

NSLP/SBP Crediting Information: 3/8 cup (3 fl oz spoodle) provides 1/8 cup red/orange vegetable and ¼ cup fruit.

CACFP Crediting Information: 3/8 cup (3 fl oz spoodle) provides 3/8 cup fruit/vegetable.

Marketing Guide

| Food as Purchased for | 25 Servings | 25 Servings |
|-----------------------|-------------|-------------|
| Jalapeno peppers | 7 oz | 14 oz |
| Red bell peppers | 1 lb 9 oz | 3 lb 2 oz |

| Serving | Yield | Volume |
|-----------|-------------------------------------|---|
| See Notes | 25 Servings: about 6 lb 8 oz | 25 Servings: about 3 quarts 1 cup / 1 serving pan |
| | 50 Servings: about 13 lb | 50 Servings: about 1 gallon 2 quarts 2 cups / 2 serving pans |

| Nutrients Per Serving | | | | | |
|-----------------------|---------|---------------|------------|---------------|----------|
| Calories | 55.64 | Saturated Fat | 0.01 g | Iron | 0.29 mg |
| Protein | 0.66 g | Cholesterol | | Calcium | 3.9 mg |
| Carbohydrate | 13.75 g | Vitamin A | 1090.25 IU | Sodium | 66.15 mg |
| Total Fat | 0.18 g | Vitamin C | 30.89 mg | Dietary Fiber | 1.15 g |